



Since it's still incredibly quiet* around here and pineapple is in season, another recipe



Chaz

 [cvillette](#)

<https://cvillette.livejournal.com/>

2008-04-08 12:52:00

MOOD:  excited

MUSIC: Patti Smith - 1959

Spicy fried pineapple.

Take a ripe pineapple, peel it, core it, and cut it into spears. Dredge the spears with brown sugar and cinnamon, and fry them over high-medium heat in a little bit of butter until they begin to caramelize. Remove from the heat, and dust lightly with a combination of vanilla sugar and cayenne pepper, to taste.

You could also do this under the broiler or on the grill.

This is an excellent way to rescue a sort of mediocre pineapple...

Failure Modes: You burned it

Belated failure modes for Avgolemono: Scrambled eggs in lemon juice. Ew.

*...hey, I spoke too soon. Here comes Mom with a stack of manila folders and a grim expression. Hope I remembered to put clean socks in my bag.

gottagoseeyabye!

TAGS: [recipes](#)



1) Okay, O., She Wants Revenge =
yes. It's like the Eighties rose up
from the grave and came looking


Green Chile Robot Bread #1

Yes, baking with your hands is
more fun. And the results have a
better texture, and taste better.

All right, unconscious mind. We're
coming to an accommodation. If
the dreams are you cleaning

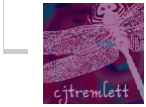
7 comments



 matociquala

April 8 2008, 16:48:49 UTC COLLAPSE

For some reason, I thought of you.




 cjtremlett

April 8 2008, 16:56:27 UTC COLLAPSE

Glad I checked the replies before posting that! I was just about to do the same thing!



 buymeaclue

April 8 2008, 16:53:37 UTC COLLAPSE

...I just ate my pineapple.

Will have to get another!



 pnkrokhockeymom

April 8 2008, 17:25:13 UTC COLLAPSE

a. num.

b. omg, that is exactly what I *imagined* the failure mode for the avgolemono would be.

c. every time I *think* about the avgolemono (like, say, this morning whilst determining whether it would be good to cook night before travel), I think "Agamemnon."



 adarad

April 8 2008, 17:27:06 UTC COLLAPSE

Mmm, pineapple. OM NOM.



 desperance

April 8 2008, 22:14:29 UTC COLLAPSE

You can also roast a depressing pineapple. Whole or in slices. Much the same, really...



 cthulie

April 18 2008, 11:36:09 UTC COLLAPSE

Mmmm, anything with brown sugar and cinnamon - must try this! It sounds like a broiler thing to me, though, since otherwise I'll end up with a pan of burnt sugar with pineapple attached. Vanilla sugar? Is that where you put a vanilla bean in a jar of sugar?

Haven't dared attempt the avgolemono, though I love it in restaurants, because I know damn well that's what would happen.